



ITALIAN PEPPER STEAK SANDOS

with Melty Mozzarella & Roasted Potato Wedges



HELLO

MELTY MOZZARELLA

A blanket of gooey cheese melds layers of savory steak, onion, and green pepper.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 1070

-  Yellow Onion
-  Yukon Gold Potatoes
-  Mayonnaise (Contains: Eggs)
-  Diced Steak
-  Beef Stock Concentrate
-  Hot Sauce
-  Long Green Pepper
-  Garlic Powder
-  Demi-Baguettes (Contains: Wheat)
-  Italian Seasoning
-  Mozzarella Cheese (Contains: Milk)

START STRONG

In step 4, you'll make a compound butter. This one has garlic powder, but the sky's the limit when it comes to flavor pairings! Try lemon zest + parsley for couscous, or honey + cinnamon for toast.

BUST OUT

- 2 Baking sheets • Kosher salt
- 2 Small bowls • Black pepper
- Large pan
- Paper towels
- Olive oil (2 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Yellow Onion **1** | **1**
- Long Green Pepper **1** | **2**
- Mayonnaise **2 TBSP** | **4 TBSP**
- Garlic Powder **1 tsp** | **2 tsp**
- Demi-Baguettes **2** | **4**
- Diced Steak* **10 oz** | **20 oz**
- Italian Seasoning **1 TBSP** | **2 TBSP**
- Beef Stock Concentrate **1** | **2**
- Mozzarella Cheese **½ Cup** | **1 Cup**
- Hot Sauce  **1 tsp** | **2 tsp**

* Steak is fully cooked when internal temperature reaches 145 degrees.



1 PREP

Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **green pepper** crosswise into strips.



4 MAKE GARLIC BUNS

Meanwhile, place **2 TBSP butter** (4 TBSP for 4) and **¼ tsp garlic powder** (add more if desired) in a second small microwave-safe bowl. Microwave until just softened, 10 seconds. (**TIP:** Do so in 5-second intervals, checking in between, to avoid melting.) Season with **salt** and **pepper**; stir to combine. Slice **baguettes** lengthwise, stopping before you get all the way through; spread **garlic butter** onto cut sides. Place cut sides up on a second baking sheet. Toast on middle rack until golden, 2-3 minutes.

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2 ROAST POTATOES & MAKE GARLIC MAYO

Toss **potatoes** on a baking sheet with a large drizzle of **olive oil**, **salt**, and **pepper**. Roast on top rack until golden brown and crispy, 20-25 minutes. Meanwhile, in a small bowl, combine **mayonnaise** and **¼ tsp garlic powder** (add up to ½ tsp if you like; you'll use more later). Season with **salt** and **pepper**.



5 COOK STEAK

Pat **diced steak** dry with paper towels; season generously with **salt** and **pepper**. Heat a large drizzle of **olive oil** in pan used for veggies over high heat. Add steak and **Italian Seasoning**. Cook, stirring, until steak is browned and cooked through, 2-3 minutes. Reduce heat to low and stir in **stock concentrate** and **2 TBSP water** (4 TBSP for 4 servings). Season with **salt** and **pepper**. Return cooked **veggies** to pan; stir to combine.



3 COOK VEGGIES

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **onion** and **green pepper**; cook, stirring occasionally, until softened and lightly browned, 5-7 minutes. Season with **salt** and **pepper**. Transfer to a plate.



6 FINISH & SERVE

Spread bottom halves of **garlic buns** with half the **garlic mayo**. Top with **steak and veggie mixture**, then sprinkle with **mozzarella**. Return to oven until cheese melts, 2-3 minutes. Drizzle with **hot sauce** if desired. Divide **sandwiches** and **potatoes** between plates. Serve with remaining garlic mayo on the side.

DO OVER

Next time, try swapping out the garlic in the mayo spread for mustard to give it a zesty spin.

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